

How Much Water is in Our Food?

July 24, 2015

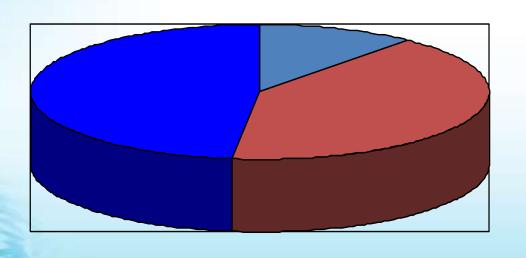






Water use (Normal year)

Applied water total – 82.5 maf









Environmental water is defined as "...in-stream flows, wild & scenic flows, required Delta outflow and managed wetlands water use."

Source: California Water Plan Update



State Water Project

33 lakes/reservoirs
5.8 maf total storage
662 miles canals/pipelines
755,000 irrigated acres

3.5 maf at Oroville 770 ft. high



Lake Oroville

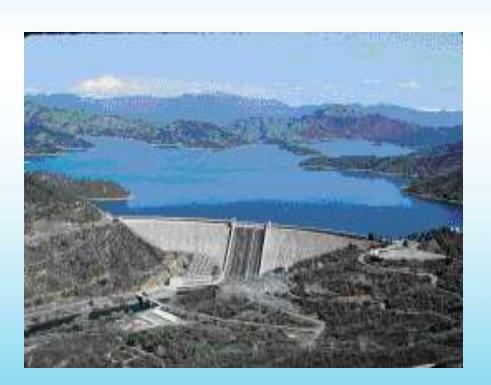




Federal Central Valley Project

22 lakes/reservoirs
11 maf total storage
500 miles canals/pipelines
3 million irrigated acres

4.55 maf at Shasta 602 ft. high



Lake Shasta











Where does the largest water transfer occur every year in California???



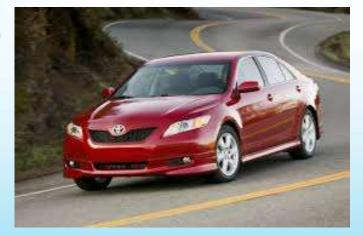




BREAKFAST	Gallons of water
One medium orange	14
Two eggs	126
Two slices of toast	22
Two pats of butter	92
One cup of milk	48
One quarter cantaloupe	40
	342 gallons
LUNCH	
Taco Salad (tomato, lettuce,	806
hamburger, chips and cheese)	
One quarter cantaloupe	40
	846 gallons
SNACK	
One quarter cup of almonds	160
One quarter cup of yogurt	88
One cup of orange juice	49
	297 gallons
DINNER	
Chicken broccoli stir-fry	180
Once cup of rice	50
Two slices of bread	22
Two pats of butter	92
Fruit cup	35
One cup of milk	48
	427 gallons
Total	1,912 gallons

39,090 gallons of water are used to manufacture a new car,

including tires...



2,072 gallons to make the tires



101 gallons to make <u>one pound</u> of wool, or cotton





900 to gallons to grow the cotton for one pair of blue jeans, and

400 gallons for the cotton shirt

20 gallons per glass of beer





32 gallons per glass of wine

36 gallons for one egg



60 gallons per serving of corn







and

3 gallons to grow each tomato



616 gallons per 4 0z. hamburger







1,232 gallons per 8 oz. steak



37 gallons per cup of coffee (not including the paper cup, or plastic lid)

and

53 gallons to make a latte







1.85 gallons of water to manufacture this plastic bottle!!!







California Farmers Produce over 400 Different Crops

California's Percentage of U.S. Production



Asparagus	48%	Grapes	91%
Avocados	88%	Kiwi Fruit	97%
Broccoli	95%	Lettuce	71%
Carrots	81%	Nectarines	95%
Celery	94%	Plums	97%
Cantaloupe	64%	Strawberries	91%



California Can Keep Growing Local and Healthful Food Supply while Keeping Our Frogs Smiling





Thank you.

Questions?

Danny Merkley Director, Water Resources California Farm Bureau Federation (916) 446-4647 dmerkley@cfbf.com